Application No. 10/517,817 Docket No.: 22193-00007-US

Amendment dated April 19, 2010 After Final Office Action of December 17, 2009

## AMENDMENTS TO THE CLAIMS

This Listing of Claims will replace all prior versions and listings of claims in this application.

## **Listing of Claims:**

- (Currently amended) A method of producing a deep-frozen intermediate product designed for making a sweet or savory pie, quiche, or tart with a crisp pie base containing a filling, the method comprising:
  - · preparing a pastry dough for a pie, a quiche, or a tart;
  - shaping the pastry dough in a mold having a base and a peripheral side extending from the base:
  - providing a perforated counter-mold having a base and a peripheral side extending from the base;
  - partially baking the shaped pastry dough in an oven to obtain a part-baked pie
    base, said part-baking being carried out with a <u>side of</u> the shaped pastry dough
    being maintained in its shapeframed between said the peripheral side of the mold
    and the <u>peripheral side of the</u> counter-mold, the shaped pastry <u>doguh</u> dough
    having an edge maintained framed between the sides of the mold and countermold and the perforations allowing steam to be evacuated during part-baking;
  - · preparing a liquid, uncooked filling for the pie, quiche, or tart;
  - assembling the part-baked pie base with the filling by disposing the uncooked filling on the part-baked pie base;
  - · deep-freezing the part-baked pie base and the uncooked filing; and

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> packaging the deep frozen assembly to obtain a packaged deep-frozen intermediate product comprising the <u>uncooked</u> filling disposed on the part-baked pie base.

## (Canceled)

- (Previously presented) A method according to claim 1, wherein part-baking of the pastry dough is carried out for a period in the range of 30% to 70% of the total baking time for the pie base.
- (Currently amended) A method according to claim 1, wherein the <u>uncooked</u> filling is poured into or deposited onto the part-baked pie base before deep-freezing the assembly.
- (Currently amended) A method according to claim 1, wherein the <u>uncooked</u> filling is molded and deep-frozen before being disposed in the deep-frozen state on the part-baked pie base.
- (Currently amended) A method according to claim 5, wherein the deep-frozen, uncooked filling is disposed on the part-baked deep-frozen pie base.
- (Currently amended) A method according to claim 5, wherein the deep-frozen, uncooked filling is disposed on the part-baked non deep-frozen pie base and the assembly is deep-frozen.

## 8-11. (Canceled)

(Currently amended) A method according to claim 3, wherein the <u>uncooked</u> filling is poured into or deposited onto the part-baked pie base before deep-freezing the assembly.